



**Media Contact:** Marguarite Clark Public Relations  
Marguarite Clark, (949) 295-2801, [mc@mclarkpr.com](mailto:mc@mclarkpr.com)

**SELANNE STEAK TAVERN SCORES EIGHTH CONSECUTIVE WINE SPECTATOR  
AWARD: TEEMU SELANNE'S LUCKY NUMBER 8 TRIUMPHS AGAIN**

LAGUNA BEACH, Calif. – [Selanne Steak Tavern](#), known for its superb global wine collection, upscale steakhouse fare, elegant ambiance and gracious hospitality, has been awarded the prestigious *Wine Spectator* Best of Award of Excellence for an eighth consecutive year. *Wine Spectator*, the world's leading authority on wine, holds its annual recognition program to recognize and honor the world's best wine restaurant lists and their outstanding wine service.

This year's awards program recognized over 3,500 dining destinations from all 50 states and more than 75 countries and territories. 2024 Best of Award of Excellence awards were awarded to a total of 1,531 global establishments, and each of them were required to have at least 350 wine selections on their list. The total number of winners from this year's Grand, Best of Award of Excellence and Award of Excellence was 3,700 wine programs, and they appear online at [WineSpectator.com](http://WineSpectator.com) and will be published in the August 31 issue of *Wine Spectator* magazine, which will be available on newsstands mid-July.

"Number eight has always been a lucky number for me," says former champion ice hockey great, Teemu Selanne, co-owner of Selanne Steak Tavern, "and this eighth *Wine Spectator* distinction has been added to my favorite "8" list of achievements." Co-owners Kevin Pratt and Teemu Selanne said they are grateful to *Wine Spectator* and this honor.

"We send cheers and kudos to Wine Director/Certified Advanced Sommelier Vito Pasquale, Chef Vincent Terusa, General Manager Chad Sisco and all our staff," commented Selanne and Pratt. "And we are always appreciative of the support of the Laguna Beach community and our food and wine discerning visitors from all over the world"

Selanne Steak Tavern earned this Best of Award of Excellence based on its extraordinary wine list of 400 carefully selected global choices chosen from its 3,000-bottle inventory. *Wine Spectator* particularly commends the restaurant's California and French wines which are chosen for their excellence of wine breadth from a variety of wine regions and styles, as well as vintage depth, superb pairing with Terusa's gourmet steak house seasonal dinner menus and the spending desires of its guests.

**About Selanne Steak Tavern**

Selanne Steak Tavern, located at 1464 South Coast Highway in Laguna Beach, opened in November 2013 and is owned by Hockey Hall of Famer Teemu Selanne and local Orange County businessman Kevin Pratt. Housed in a reimagined 1934 historic home along the Pacific Coast, it is an upscale contemporary steak house with an upstairs dining room, downstairs tavern and bar area, a wine room for more intimate dining and two patios for alfresco dining. The

restaurant supports local farms and fisheries that practice sustainability and humane practices. Menus feature the finest of steaks and seafood served with a variety of accompaniments enhanced by herbs from the restaurant's herb garden. Along with its carefully selected California-focused wine list, craft signature cocktails are created from quality farmers' market produce, homemade mixers and top-notch shelf spirits. Selanne Steak Tavern is open for dinner nightly starting at 5 p.m. For reservations and more information, call 949-715-9881 or visit [www.selannesteaktavern.com](http://www.selannesteaktavern.com).

**About *Wine Spectator* Magazine**

Wine Spectator is the world's leading authority on wine. Anchored by Wine Spectator magazine, a print publication that reaches around millions of readers worldwide, the brand also encompasses the Web's most comprehensive wine site ([WineSpectator.com](http://WineSpectator.com)), mobile platforms and a series of signature events. Wine Spectator examines the world of wine from the vineyard to the table, exploring wine's role in contemporary culture and delivering expert reviews.

###